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# PROVINCE OF BRITISH COLUMBIA

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DEPARTMENT OF AGRICULTURE

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BULLETIN No. 48  
(SECOND EDITION)

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## EXHIBITING FRUIT AND VEGETABLES

—BY—

R. M. WINSLOW, B.S.A., Provincial Horticulturist and Inspector of Fruit Pests



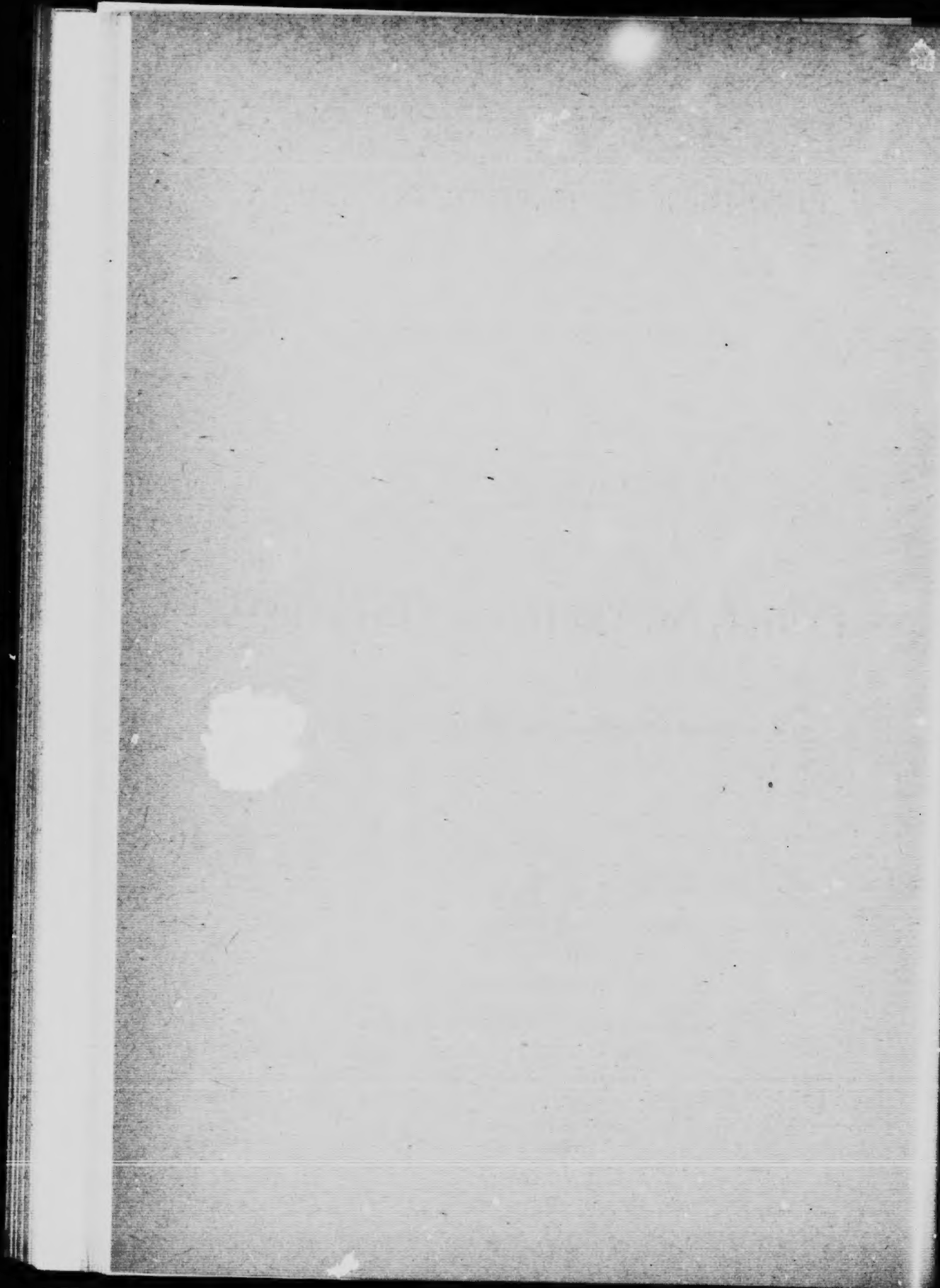
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DEPARTMENT OF AGRICULTURE,

VICTORIA, B.C., July 6th, 1916.

*To His Honour FRANK STILLMAN BARNARD,*

*Lieutenant-Governor of the Province of British Columbia.*

MAY IT PLEASE YOUR HONOUR:

I have the honour to submit for your consideration herewith the Second Edition of Bulletin No. 48, entitled "Exhibiting Fruit and Vegetables," issued by the Horticultural Branch of the Department of Agriculture.

WM. MANSON,

*Minister of Agriculture.*

DEPARTMENT OF AGRICULTURE,

VICTORIA, B.C., July 6th, 1916.

*Hon Wm. Manson,*

*Minister of Agriculture,*

*Victoria, B.C.*

SIR,—I have the honour to submit herewith a revised edition of Bulletin No. 48, entitled "Exhibiting Fruit and Vegetables," which has been compiled by R. M. Winslow, B.S.A., Provincial Horticulturist and Inspector of Fruit Pests.

The first edition of this Bulletin, which is now exhausted, has been largely instrumental in improving the character of exhibits at fall fairs, and the steady demand for information has rendered a second edition necessary.

I have the honour to be,

Sir,

Your obedient servant,

WM. E. SCOTT,

*Deputy Minister of Agriculture.*

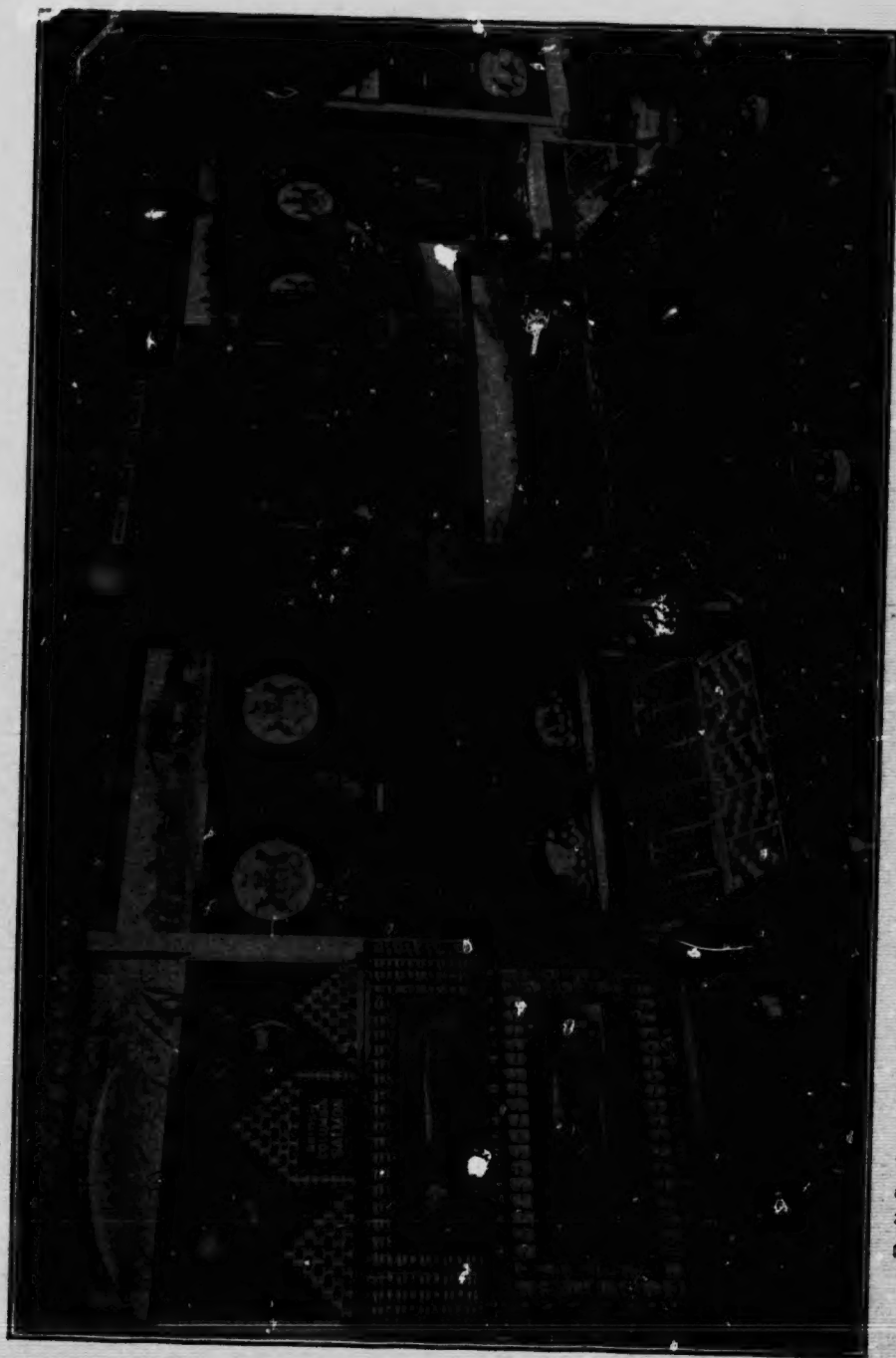


## TABLE OF CONTENTS.

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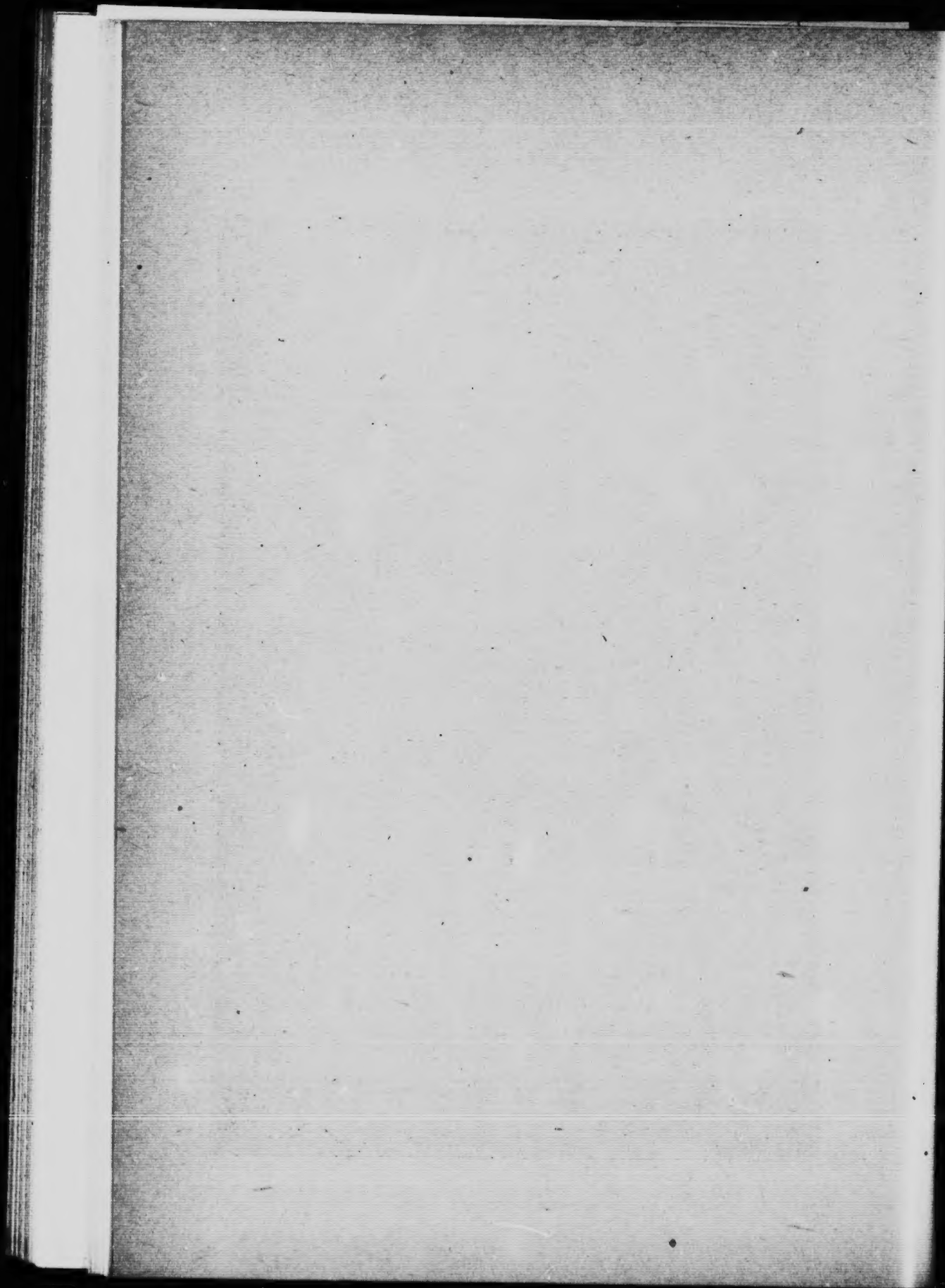
	PAGE.
Introduction .....	9
Exhibition of Fruit .....	9
Standards of Perfection .....	9
Score-card for Plates of Apples or Pears .....	13
Score-card for Plates of Peaches .....	15
Score-card for Plates of Plums and Prunes .....	15
Score-card for Plates of Seedlings .....	15
Plate Collections—Score-cards .....	16
Boxes of Apples, Pears, Peaches—Score-cards .....	17
Preparation of Fruit for Exhibition .....	18
Exhibition of Garden Vegetables .....	19
Standards of Perfection for Vegetables .....	21
Prize-list, Vegetables .....	30
Commercial Classes—Vegetables .....	31
Collection Classes—Vegetables .....	33
Adapting this Prize-list to Individual Fairs .....	33
Mixing Garden and Field Classes .....	33
Rules and Regulations relating to Fruit and Vegetable Sections .....	34
Prize-lists—Formation .....	35
Revision of Prize-lists .....	38





Fruit Section of the British Columbia Exhibit at the Panama-Pacific Exposition, held at San Francisco, Cal., in 1915.





# EXHIBITING FRUIT AND VEGETABLES.

## INTRODUCTION.

FOR a number of years past the Horticultural Branch of the Department of Agriculture has been supplying judges for fruit and vegetables, for the numerous fairs of the Province. This was undertaken primarily in order to establish uniform and correct standards of perfection, which the indiscriminate choice of judges by each local fair had previously failed to do. The reports of the exhibition officials and exhibitors indicate that, to a very large extent, uniformly correct judging standards have now been established and maintained.

It is also the desire to use the information so acquired by the Horticultural Branch to modify the prize-lists of the different fairs in such ways as to promote the culture of the best varieties of fruits and vegetables by giving the greatest prize-money to such varieties; by providing for commercial displays in order to educate exhibitors in the commercial methods of packing; and generally to build up exhibitions by inspiring their officials to keep well abreast of the progress of horticulture in their districts.

The work of the Horticultural Branch has been of great assistance to exhibitors in the identification of varieties; in disseminating a knowledge of the various blemishes to which fruit is subject; and to a very large extent in promoting general information on what is ideal in fruit-production. This work, having been carried on for several years, has given general satisfaction. There has been a great improvement in the fairs, and the offer made by the Department to have the prize-lists of the various fairs revised at the end of each year by the Horticultural Branch has been generally taken up. This matter was discussed at a recent Agricultural Fairs Association meeting at Victoria, and the following resolution passed:—

"Be it *Resolved*, That this meeting is fully in accord with the general principles of prize-list revision as stated before us by the Provincial Horticulturist, and we recommend that the various agricultural associations consult with the Department of Agriculture on the necessary revision."

Our officials found much room for improvement in the choice of products for exhibition, in their preparation, nomenclature, and arrangement, and we have been able to make many recommendations in the revision of prize-lists. A general demand has been created for information along many of these lines, but more especially with regard to the score-cards used and the standards of perfection for the various types of fruits and vegetables, and it is to meet this demand that the present bulletin has been prepared.

## EXHIBITION OF FRUIT.

### STANDARDS OF PERFECTION.

The first step in preparing the exhibit of fruit is to get a mental picture of the ideal first-prize exhibit. Of course, the entry must comply with the rules and regulations of the association, and be entered in due form and staged correctly on time and in place; but the fruit itself must have a high degree of intrinsic merit if it is to excel in competition. There are certain standards of perfection which are accepted as ideal, and in proportion as the exhibits approach the perfect ideal they should receive awards.

The standards of perfection discussed here are the results of much experience. They have been reached as the result of observation during a number of years at the fairs of this Province and in the fruit regions of the United States, and in them

endeavour has been made to emphasize those qualities of fruit, in their proper relative proportions, which, when attained, give fruit pre-eminence.

In answering the question, What is the standard of perfection? we say of a plate of fruit that it must be free from blemishes and in good condition, of normal shape and size for the variety and for purposes of consumption, of the highest possible colour, uniform in all respects, and of high quality for the variety.

In collections of fruit there must be, in addition, correct nomenclature, commercial value, proper selection to cover the season and the various uses in consumption, and attractive arrangement. For packed fruit there must be—in addition to the form, size, condition, uniformity, and freedom from blemishes—proper packing and attractiveness of package; so that standards take in many points, and must be discussed separately.

There are, however, certain principles upon which all our standards are based, and upon which our score-cards are prepared. These principles will be first discussed, and, following them, the various standards and score-cards separately.

#### THE SIZE OF FRUIT.

This is a point on which there is much misunderstanding. Many seem to consider that for exhibition the largest size is the perfect size. This is manifestly absurd. Fruit is mainly to eat, partly to look at, and its consumption value should rule in exhibition as in use. This principle has been in much confusion, but the point now stands as clearly defined. In some varieties of fruits, however, which in British Columbia do not attain the size they do in more southerly regions, the market demands the size to which it has been accustomed, and when this size is secured at only moderate sacrifice of quality and none of colour, as in plums, prunes, and peaches, the size should be large. The most desired sizes for each fruit will be discussed under their separate headings.

#### COLOUR.

Colour, like size, is an obvious quality of fruits, and is one in demand. Colour is popular because it appeals to the eye, and is also usually associated with quality. In all our fruits the highest possible amount of colour is demanded. At the same time it must not be secured at the expense of other qualities. Some very highly coloured fruit is so because of some injury to the tree, or from undue exposure of the fruit to sun or warmth. Such fruit would lose points on condition. The colour must be healthy and attractive, as well as high, and must be typical of the best in the variety. Any abnormality of colour scores low, both on type and colour.

#### FORM.

In shape, the fruit must be true to the type of the variety, as commonly known. Some varieties vary widely in different districts. In extreme cases the off-shape fruit must be scored down. In many varieties of irregular or unsymmetrical form, individual fruits may be chosen that excel in uniformity and regularity, and while they may score high on uniformity, they may be so off-type as to be disqualified for form. There is, then, a medium between the extremes that scores well both ways. For this reason it is desirable to choose fruits rather more uniform than the usual type of the variety.

#### UNIFORMITY.

This quality is most important in all classes of fruits. The individual specimens that comprise the entry should be as nearly alike as possible. They should each approach the common ideal, which ideal is, of course, the perfect one for the variety and for its intended use. Uniformity gives attractiveness to what, without it, would be a collection of unattractive specimens. Uniformity is also the fundamental of successful packing, and is the basis of fruit-grading; in itself it also helps to sell the fruit.

Uniformity applies to colour, size, shape, and condition. Some varieties of fruit are much more variable in shape than others, as, for instance, Wagener and McIntosh, as compared with Wealthy, Jonathan, and Northern Spy; and in such irregular varieties such perfect smoothness as is expected in the latter kinds is not typical of the variety.

#### FREEDOM FROM BLEMISHES AND CONDITION.

It is a fundamental in exhibiting fruit that it should be perfect: free from all blemishes, whether they cause actual waste or merely disfigurements. This seems a most obvious axiom, and yet much fruit is shown with most apparent defects. Just how to deal with fruit infected with disease is often a problem with the judge, especially at fairs in new districts, or those where fruit is of secondary importance, as in many Coast sections. To disqualify all infected fruit would discourage earnest exhibitors, and would sometimes result in awards going to fruit much inferior in all other essential points. Our judges are therefore instructed to use their best judgment on this point, but to be as firm as possible, and to discourage the display of diseased specimens.

Blemishes are of four main sorts:—

(1.) Insect injuries, which are generally obvious. Most of these, especially the presence of scale-insects, should disqualify at once.

(2.) Fungous diseases, especially apple and pear scab, brown-rot of the stone-fruits, etc., for the display of which there is but little excuse.

(3.) Physiological troubles, prominent among which are fruit-pit (or Baldwin spot) and water-core, for both of which fruit should always be disqualified.

(4.) Mechanical injuries, such as hail-marks, bruises, punctures of the skin, etc. Many of these, especially slight bruises and healed-over injuries of any kind, are considered the least injurious. The absence of the stems is, however, evidence of gross carelessness and should disqualify exhibits of apples, pears, and plums, as it leads to early decay of the fruit. With prunes, it is hard to keep the stems on, and it is unnecessary, as breaking-off of the stem does not with these cause decay. In fact, prunes wither less where the stems are removed.

#### POLISHING.

Unless local regulations and sentiment are distinctly against wiping and polishing, apples and pears may be so prepared. We are aware that this practice is forbidden in the prize-lists of many of our fairs, but the rule is now much more honoured in the breach than in the observance. We believe that it is a regulation which might well be abolished altogether. The large shows all allow polishing. It really does not affect keeping quality.

#### CONDITION.

This refers to the stage of ripeness. Specimens of varieties past season should be in reasonably firm condition, and prizes should be awarded to the entries not past condition at the show. Fruit so far past season as to be unsightly should not be shown. Winter fruits are not supposed to be of mature eating quality at the fall fairs, but they should be firm and in a normal stage of growth for the time of year, not too far advanced, which indicates short keeping qualities, and not so immature as to suggest possible failure to properly mature before frosts.

#### QUALITY.

On the score-cards quality is the combination of flavour, sweetness, texture, etc., that constitutes edibility. The term includes the quality of the fruit for preserving or cooking, as well as for dessert purposes. It will be noticed that there is no place allowed for quality in score-cards for plates of one variety, or boxes of one variety. This is because it is assumed that all exhibits of one variety are equal in

quality. If not, then the one more deficient in colour and condition would be of least quality, and would be scored down on those points. Where varieties compete against each other, however, the question of quality must be considered as of primary importance, and receives a place on the score-card in consequence. It is also considered in deciding on the merits of collections, and is very important in giving awards for the "any other variety" class, as well as that for seedlings or new varieties.

In commercial exhibits, quality also includes shipping qualities and the standing of the variety in the estimation of the market. The variety that ships best and is best liked on the market gets favourable consideration on these advantages.

In deciding on quality, which, by the way, is a very hard thing to define, and to quite a surprising extent a subject for a great difference of opinion, the judge does not test the different varieties, but gives each a score based on his knowledge of the general estimate of it.

With seedlings and new varieties, however, it is necessary for him to sample them, and make awards according to his personal judgment.

#### COMMERCIAL VALUE.

This is scored in collections only, as in box classes each variety is supposed to have a class for itself. The judge does not decide on the commercial value of the specimens on exhibition, but takes the general verdict of the markets to which the fruit of the district normally goes as to the average value of each variety. It is important to note that the commercial value of the variety as locally produced is considered, not its value as produced in fruit districts in general. Where a district is not yet at the marketing stage, the judge will make as correct an estimate as possible of the relative commercial values of the varieties in competition.

#### NOMENCLATURE.

Fruits shall be correctly named. In plate fruits, where it is assumed that all the plates are named (and this should be required), the judge may disqualify for omission or misnaming. In this latter case, he will, if possible, make the necessary correction. In collections, it is expected that there may be some defects in nomenclature, and scoring will be based accordingly. The names of varieties should be insisted on in all exhibits, and especially in collections and commercial displays, because their absence greatly detracts from the educational value of the judge's decision. Labels should be neat, legible, and convenient to see, but should not be pasted or pinned to the fruit.

#### SEASON.

The period of time at which fruit is edible is its season. In most apple seedlings, or in "any other varieties" of apples, the longer-keeping variety would have the most desirable season. With the seedling apple, we would give full points for one keeping into April or May. In soft fruits, the season of use should be long, so that fruit will hold up well, and it should come at a time when that fruit is likely to be in demand, or when there are no other desirable varieties. In collections for home use, the season implies a long range, from early till late, so that there should be a supply at all times throughout the year. In commercial collections, the varieties should include the principal commercial kinds, and especially those which come at a time of most demand. The commercial collection should, in other words, give a succession of varieties most in demand on the market at the times they are in demand.

#### PACKAGE AND PACKING.

For commercial fruit-production, packages and packing must be of the highest standard. The package must be adaptable to the fruit, reasonable in cost, sufficiently strong, and attractive. The packages used in British Columbia meet these require-



ments to a reasonable degree. Packing must result in a compact, firm, full, attractive pack. This will be considered in detail under the proper heading.

## PLATES OF APPLES OR PEARS.

Size .....	15
Colour .....	25
Uniformity .....	25
Form .....	15
Freedom from blemishes and condition .....	20

100

**NOTE.**—Score-cards are not used for actual judging of plate fruits, except in the closest competition. The judge can carry in his mind the relative importance of the points mentioned. All judges are instructed, however, to use the score-card occasionally to secure harmony with it, and consequently uniformity.

**Size (15 points).**—Apples and pears should be of medium sizes. Jonathan and Spitzenberg should be about 138's; Snow and Cox's Orange, 175's; Spy and McIntosh Red, 125's; other dessert varieties in similar proportion. For showing in the United States, choose fruits one to two sizes larger, because in that country they have a fruit-stand trade that wants larger apples. For Canadian conditions, we believe we are well advised in choosing the sizes as above for British Columbia. It is in medium sizes that the greatest quality, colour, and length of keeping are secured. In cooking varieties, larger sizes are demanded, as, for example, 112's for Rhode Island Greening. Varieties such as Alexander, Bellegheimer, and Wolf River, whose large size is their recommendation, should be as large as possible, consistent with perfect colour, shape, freedom from blemishes, and condition. Size is not the most important factor, however, for colour, uniformity, and freedom from blemish are each given a higher score. Because it is such an obvious quality, however, it usually receives undue consideration. In many of the newer fruit districts, where most of the fruit shown is from young trees, consequently large and low-coloured, the awarding of prizes to fruit of proper size and colour gave apparent preference to the smallest fruit shown. Some exhibitors consequently went to the opposite extreme, and concluded that the smallest fruit was most desired, and were disappointed at the next exhibition on receiving no award against normal-sized fruit.

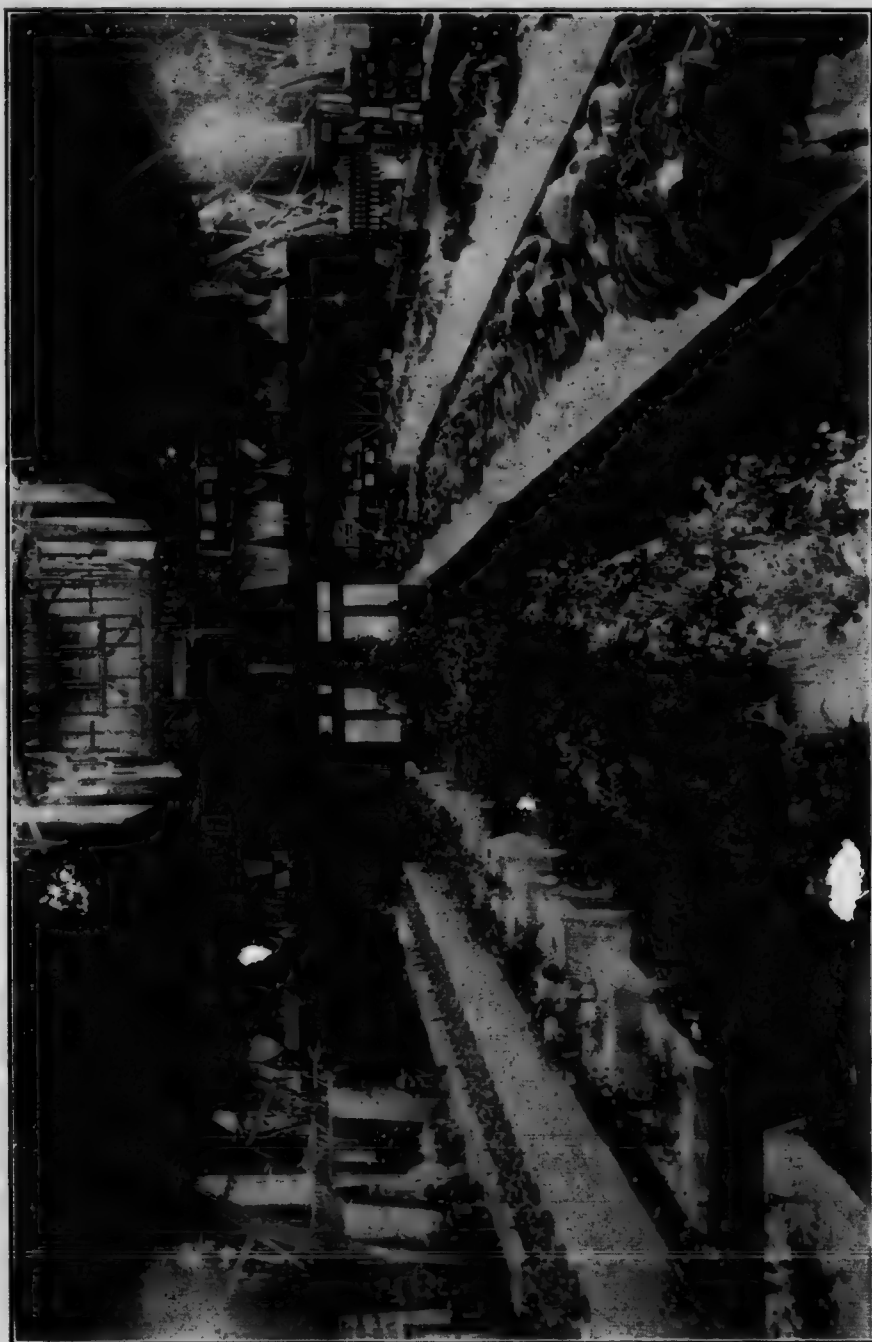
Pears are usually shown oversized;  $2\frac{1}{2}$  inches in diameter is about correct for the Bartlett,  $2\frac{1}{2}$  inches for Flemish Beauty, and other varieties in proportion.

**Colour (25 points).**—Colour should be as high as possible, consistent with the type of variety in the district. Red varieties of apples should be red all over. Blush varieties should have a good blush on the cheek. Green and yellow varieties should have as much red as can be secured, but the clearness of the green or yellow colour is of first importance in such varieties. Russet varieties should be evenly russeted all over, and bright-reddish russet rather than green. The same colour rules apply to pears as to apples.

**Uniformity (25 points).**—Absolute uniformity is desired, especially in colour and size, because these are the two main points in grading.

**Form (15 points).**—Form should be correct for the variety and district, but is not so important as colour and uniformity. It would be impossible to describe the correct type of each of the various varieties, even for one district, and the local type varies, especially between the Coast and the Interior. Generally, the apple which grows from the centre blossom of a cluster is the best, and should be shown; in fact, to get uniformity in form and type, all apples should be so chosen. Type can only be learned by study and practical handling of the different varieties. In varieties of irregular form, an ideal rather more regular than the average is likely to be favoured, because of its uniformity.

**Freedom from Blemishes and Condition (20 points).**—The presence of fruit-pit and water-core is especially to be avoided. Stems of all kinds should be intact, though the ends may be cut.



Interior of the Agricultural Hall at Duncan, V.I., Exhibition of September, 1914.

## PLATES OF PEACHES.

Size .....	20
Colour .....	25
Uniformity .....	20
Form .....	15
Freedom from blemishes and condition .....	20

100

*Size (20 points).*—Size is a more important point with peaches. The market demands them of the largest size. In the exhibition of late varieties, sizes from 60's to 72's are most desirable.

*Colour (25 points).*—Colour should be as high as possible, and specimens should be absolutely uniform in all respects. The form should be typical of the variety.

Freedom from blemishes is usually easy to get, but exhibitors must be careful to avoid split pits, which are very easily overlooked, while small bruises, not apparent at the time the fruit is set up, begin to show by the time it is judged.

In condition, the peaches should be firm.

## PLATES OF PLUMS AND PRUNES.

Size .....	25
Colour .....	15
Uniformity .....	25
Form .....	10
Freedom from blemishes and condition .....	25

100

They should be the largest obtainable for the variety, consistent with other points. Colour should be typical in tone, uniform, and as high as possible. Uniformity is fairly easy to secure, and is expected in a high degree. In form the fruit should be smooth and typical of the variety.

Freedom from blemishes is important, and such things as split pit and gummy pit, as in Pond's Seedling, may be easily overlooked. The greatest care should be taken to have the stems intact in all varieties of plums, because usually when the stem is lost the skin is broken, and decay will set in. Slight skin-punctures not readily apparent will quickly lead to brown-rot in many districts. Fruit should be firm and in first-class condition. If brought from cold-storage it should not have any moisture condensed on it. Preferably, the "bloom" should be preserved. The stems need not be left on prunes.

## PLATES OF SEEDLINGS AND FRUITS LISTED UNDER "ANY OTHER VARIETY."

Size .....	15
Colour .....	20
Uniformity .....	10
Form .....	15
Freedom from blemishes .....	10
Quality .....	25
Season .....	5

100

These are very unsatisfactory classes to judge. Plates of seedlings, to receive awards, should excel most commercial varieties under culture locally, in colour, uniformity, quality, and in season, while the specimens exhibited should have good commercial size, and especially should be free from all blemishes. As little or nothing as to their commercial value can be told from the plateful of apples, we do not consider this class of much value.

The "any other variety" class is eminently unsatisfactory to all concerned, for similar reasons. It is usual to award but one set of prizes for the whole collection displayed under this heading. Many good varieties go unrecognized, and their owners feel, justly, that there may be several plates each of which is perfectly worthy of first prize on its variety merits.

**PLATE COLLECTIONS OF APPLES, PEARS, PLUMS, PEACHES, AND OTHER FRUITS FOR HOME ORCHARDS.**

Size .....	5
Colour .....	15
Uniformity .....	10
Form .....	10
Freedom from blemish .....	20
Quality .....	15
Commercial value .....	10
Nomenclature .....	5
Season .....	10

100

In this collection, which is a very worthy one, and one which should be included in all prize-lists, there are the same requirements for size, colour, uniformity, form, freedom from blemish, and condition as are required of the individual varieties in their respective plate classes. As different varieties are shown in the different collections, however, their quality must be taken into consideration, and this is given 15 points. Commercial value is considered to the extent of 10 points, because a great part of the product of the home orchard should be of value commercially to provide for the sale of excess yields. A wide range of varieties over the season is desired, and so is a range over the different uses to which the fruit is put—dessert, cooking, jamming, preserving, etc. Collections of not more than twenty-five varieties are expected, and a number of varieties beyond such limit should not be encouraged.

Nomenclature should be correct, for one of the greatest values of such collection is to aid newcomers and intending planters to choose the most desirable varieties for the purpose.

**COLLECTIONS OF APPLES, PEARS, PLUMS, AND PEACHES FOR COMMERCIAL USE.**

Size .....	10
Colour .....	15
Uniformity .....	10
Form .....	10
Freedom from blemish and condition .....	10
Quality .....	10
Commercial value .....	20
Nomenclature .....	5
Season .....	10

100

The requirements in this connection are in some respects like those of the previous one. The intrinsic merits of the fruit must meet commercial requirements, as discussed under plate fruits, but quality is less considered, and commercial value is given a higher score than in home collections. The requirements of season are somewhat different. Generally, a list of over ten varieties of apples or four of pears is not encouraged, while the longest keeping commercial kinds should be given most consideration.

## BOXES OF APPLES, PEARS, OR PEACHES.

Fruit—	
Size .....	10
Colour .....	20
Uniformity .....	15
Freedom from blemish and condition .....	15
Quality .....	15
	— 75
Package and packing .....	3
Height at ends .....	4
Fullness or bulge .....	4
Solidity or compactness .....	5
Attractiveness and style of pack .....	5
Alignment .....	4
	— 25
	100

## BOXES OF PLUMS AND PRUNES.

Fruit—	
Size .....	20
Colour .....	15
Uniformity .....	15
Freedom from blemish and condition .....	10
Quality .....	15
	— 75
Package .....	3
Height and fullness .....	8
Firmness .....	5
Attractiveness and style of pack .....	5
Alignment .....	4
	— 25
	100

All box displays are intended to be in commercial packages, and the object of these box displays is to encourage the highest types of fruit and packing for market purposes. The sizes of the fruit should be those of the greatest commercial value, usually 104 to 128 to the box in such varieties as Jonathan, Spitzenberg, McIntosh, Wagener, Northern Spy. Large varieties, such as King, Alexander, Wolf River, etc., may go as high as 72 to the box, while small varieties, such as Snow, and Cox's Orange, may be as small as 175 to 188. The best commercial size for the variety should be the guiding rule. Markets for British Columbia fruit prefer 4- and 4½-tier apples. As a general rule, in standard dessert varieties, choose the close 2—2 packs, 96-120.

The colour should be high, and it will be noted that colour is scored higher than any other point in commercial packages.

Under uniformity we expect fruit to be as even in colour, size, shape, and condition as it is possible to get. This is the foundation of successful grading. Moreover, in every respect, the fruit in the lower layers should be the same as those in the top rows. We are very glad to see that this rule is now very generally recognized in British Columbia, and it was extremely rare in this past season to find a box of apples that was not equally as good in the lower layers as it was in the top.

Freedom from blemishes is important in boxes, though it does not receive quite as high a score as in plate exhibits, and a slightly greater amount of blemishes is allowed.



Quality, for which 15 points is allowed, is taken into consideration only when two varieties are in competition. In single-variety entry quality is rated full points for all entries. When varieties compete, quality refers to commercial quality, market preference, and includes keeping quality and range of season as well.

*Package and Packing* (3 points).—The box should be of spruce rather than of other inferior woods; in all dimension could be correct standard size, evenly cut, and with single-piece ends, sides, tops, and bottoms. In finishing, we expect it to be planed on the inside and the ends on both sides; proper cleats; properly nailed; put together to make a strong, attractive package. The wood must be clean. It is preferable not to have the brand exposed in box exhibits.

*Height at Ends* (4 points).—The bulge must slope gently to both ends, at which the fruit must be only about  $\frac{1}{4}$  inch above each end. This is sufficient to provide tightness when the cover is nailed on. Lower ends may go slack, while, if higher, the fruit will be bruised by the cover.

*Fullness or Bulge* is allowed 4 points, which does not fully emphasize its importance. Boxes of peaches should be full up to the cover, but with no bulge. Plums and pines packed in four-basket plan-crates should have a bulge of about  $\frac{1}{2}$  inch. Apple-boxes should have a total bulge, top and bottom, of  $1\frac{1}{4}$  to  $1\frac{1}{2}$  inches. As small as 1 inch may be satisfactory on the very tight packs, while  $1\frac{1}{2}$  inches is none too much on the open packs. Too great a bulge causes too much bruising, and too small a bulge means a light-weight box, and one that will not carry well. Pears require a heavy bulge, between 2 and  $2\frac{1}{2}$  inches total, top and bottom, on account of the great shrinkage of pears in shipment.

*Solidity or Compactness* (5 points).—The pack must be firm and solid, so that the fruits are immovable in any direction. Full weight is expected.

*Attractiveness and Style of Pack* (5 points).—As packed, the box must be attractive, the wrapping smooth and even, with no torn papers; the general impression to be one of evenness, neatness, and uniformity. Of the three styles of packs, only the "diagonal" should be awarded a prize. "Square" or "offset" packs should be disqualified. A change of pack in the lower layers should also be disqualified. The pack must be regular and it must be the correct pack for the shape and size of the fruit.

*Alignment* (4 points).—The rows of apples, across, along, and diagonally, must be in perfect alignment. This is the final evidence of skilful grading and packing. Proper alignment greatly increases the attractiveness of the packs.

#### PREPARATION OF FRUIT FOR EXHIBITION.

The actual selection and preparation of fruit for exhibition is a matter in which a man should learn by experience. Actual practice and the results of showing for a year or two seem almost necessary to the creation of the proper ideal in the mind of the intending exhibitor. The following are suggestions which in a great many cases would have given much better results if followed:—

(1.) Get a copy of the prize-list of the local fair as soon as it is published, and study it carefully. Mark the classes you expect to compete in.

(2.) Read and re-read the rules and regulations of the show. More mistakes are made from carelessness in this respect than from anything else. Some exhibitors do not seem to realize that the object of the rules is to make competition equal and fair, and when any exhibitor fails to comply with them, he is still admitted to competition, he has an advantage to which he is not entitled. The rules should be complied with in making entry, in preparing the specimens for the show, and in actually setting up the exhibit at the right time and place.

(3.) Read carefully the paragraphs in this circular re score-cards and standards of perfection, and get firmly fixed in mind as nearly as you can what is required.

## PLATES OF APPLES AND PEARS.

Require five specimens to a plate of one variety. It is best to select direct from the tree, choosing a dozen most like the ideal. Handle them carefully—cotton-wool is good. Keep early kinds in a cool place until exhibition, in cold-storage if necessary. Leave late kinds on the tree as long as possible. Pick crabs and other varieties of apples subject to water-core early enough to prevent its development. All apples and pears should be wiped before exhibition, and this is best done at the time fruit is being placed on the table.

## PLATES OF PLUMS AND PRUNES.

For plates of plums and pears twelve fruits are required. Choose a considerable number and select from the bloom, and on plums the place. Avoid bruising, and select the twelve best, watching carefully for rot where rot may commence.

## BOXED FRUITS.

After deciding what classes you are to enter, choose the fruit on the tree, using callipers to get the correct size for the box you have decided to display. Handle fruit carefully into clean boxes, and remove to the packing-house. After the fruit has become cooled, pack the specimens separately, wrapping all apples and pears except the top row, which should be left unwrapped. Place thick felt paper above the top row, and nail on the lid being careful under it if necessary. For five-box, ten-box, and larger lots, fruits may be selected from the orchard run in the packing-houses, though this is most satisfactory if competition is to be keen. The show fruit may be selected from the boxes as the balance is packed, being placed in separate orchard-boxes and afterwards packed for exhibit.

When the top layer of apples and pears is wrapped for shipping to the show and is consequently not what should be shown unwrapped, judges are instructed to make the necessary allowance.

In preparing for a show, skill and experience are bound to win. The novice may, however, by taking care to follow the hints given in this circular, and by observing their practical application in exhibitions, prepare some extremely satisfactory exhibits.

In general displays of fruit and in general district displays, much depends on the attractiveness and arrangement. This is a matter of art rather than horticulture, and one in which the rules of art govern.

## EXHIBITION OF GARDEN VEGETABLES.

In British Columbia the home garden has not yet achieved the extremely useful place to which its merits entitle it. There is not the proper conception of its possibilities as an economical producer of wholesome and nutritious food. In many districts it is almost altogether neglected, while even in those most advanced and scientific of intensive farming areas, the orchard sections, is not yet universally in favour. The fall fair can do a real service for its patrons by encouraging a well-grown display of garden products. For various reasons the vegetable classes have not been as popular as they should be. I mention the following as among the most prominent difficulties:—

- (1.) There is much confusion and lack of information as to what is desirable in vegetables; this is true of all types, not more in anything than in the potato.
- (2.) This confusion has been promoted by awards made by different judges from year to year.
- (3.) Many prize-lists are not definite and clear. They lack classes for many good things, and in many cases group widely different things under single classes. The prize-lists need revision very much.



Langley District Agricultural Exhibit, Provincial Exhibition, New Westminster, B.C.

(4.) Prize-money is usually rather small, and just as much is paid for the unusual vegetables, for which entries are few, as for the standard and most useful kinds, in which competition is keen.

(5.) There has been little effort to get bigger displays, and not enough effort has been made to show the vegetable exhibits to proper advantage.

*Commercial vegetable displays* should also be encouraged. Our vegetable-crops are of greater total value than our fruit-crops, and we would venture to say that the market could be much further increased by cultivation of better kinds, and by better grading, preparation, and marketing. The fairs should foster a knowledge of and interest in commercial vegetable-production. They can very well do it by good prizes for vegetables in commercial packages, just as is being done in commercial displays of fruit.

The standards of perfection should be of much use in enabling exhibitors to show their best in the best possible way. The prize-lists suggested should be of use in enabling revision committees to amend their own in accordance with the requirements of the locality.

Shipping organizations should support any movement to educate the producers as to the market requirements in vegetables, by suggesting the most valuable classes and by assisting with prize-money. The secretary of the fair should give vegetable sections special attention and encouragement. School children should be interested by special prizes for them, for vegetables and flowers as well, grown and exhibited by themselves. There should be prizes for the best display by a settler in his first year, and also for settlers in their second year. Folks with town and village gardens should be encouraged by a prize for the best collection from such gardens.

### STANDARDS OF PERFECTION FOR VEGETABLES.

#### UNIFORMITY.

The various specimens comprising an entry, or a package in a commercial exhibit, should be uniform in size, form, colour, and quality.

#### SIZE.

Size should be moderate, not large; in fact, that size in which all the other qualities of the variety are found to their greatest perfection. In practically all garden vegetables, oversized vegetables are coarse and of low quality, and rough. Those under size are very often so because of poor culture, and then are often tough, of low quality, and even malformed.

#### COLOUR.

The colour should be bright, clear, and attractive. Colour in vegetables is a matter largely of condition, and it is a good index of how vegetables have been cared for.

#### FORM.

The principal requirement of form is that it should be economical with as little waste as possible. It must also approach the correct type of the variety, and be attractive to the consumer or purchaser.

#### FREEDOM FROM BLEMISHES.

This is not so important with vegetables as with fruits, but still it is very important. Potatoes should be, however, free from all diseases, such as blight, rot, scab, and rhizoctonia, all of which are far too commonly seen at the shows. All vegetables should be free from bruises and breaks caused by rough handling. This is particularly true of squash and others of that family.

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CONDITION.

Condition should be good. Vegetables intended for long keeping must be firm, matured, and in every respect in apparently good condition for the purpose. Cauliflower and similar vegetables should not be past their prime, as is very often the case.

## QUALITY.

This is the most important thing about vegetables. We cannot undertake to give a general score-card showing the relative importance of all these points, because they differ materially in different vegetables, but in every case quality would rank higher than any other point. What constitutes quality in each vegetable we will discuss under its separate heading.

Preparation of vegetables for show is a point which really should not be scored, because they should all be properly prepared. All root-vegetables should be washed free from dirt, fibrous roots and tops removed. Cabbage and cauliflower should be properly trimmed, and every vegetable should be so handled as to make it appear most attractive.

In commercial packages all the above points are of importance, and in addition we expect that the package will be clean, well constructed, and with the contents firmly packed and of full weight.

In collections of vegetables of all kinds, there are, in addition, to be considered the variety display, which should be large, sufficient to cover different uses throughout the season, and display should be made in an attractive and convenient manner.

It might be well with specially good winning displays of vegetables to have neat labels indicating the varieties of the different vegetables for the general information of those in attendance.

## POTATOES.

These should be uniform, particularly in shape and size. For most main-crop varieties they should run about 8 or 9 oz. in weight, this being the most desirable average size for potatoes for general purposes. The colour should, of course, be typical of the variety, whether white, pink, pink-eyed, or red. The netted varieties, like Uncle Sam and Netted Gem, should be fully covered with thick netting. The skin of all varieties should be corky rather than smooth, indicating maturity. Where different varieties are in competition, the white-skinned are to be preferred above all others. In form, potatoes should be typical of the variety; but the most preferred commercial type is about  $4\frac{1}{2}$  inches long,  $3\frac{1}{4}$  inches wide, and  $2\frac{1}{2}$  inches thick, rounded and smooth. The eyes should be few and shallow. There should be no evidences of second growth, and no green ends. Potatoes should be free from blemishes, especially from the fungous diseases, scab, blight, wet or dry rot, fusarium, wilt disease, or rhizoctonia, all of which appear too frequently on show potatoes. There should be no evidence of greenness caused by exposure to the sun. Potatoes must not be hollow.

*Condition* is largely a matter of maturity, and all varieties should be reasonably well matured for the season, as evidenced by thickness and toughness of the skin and internal evidences. When a knife-blade is sunk into a mature potato it pulls out hard, and the greener and more watery the potato, the easier it pulls out. When cut across, the potato should cut hard. There should be a minimum of water, and watery veins about the centre should not be in evidence. The maturity of potatoes is a very important point.

*Quality.*—While maturity is a big consideration in quality, much depends on other factors. The people of North America want a potato as dry and mealy as possible. The ultimate test, of course, is the baking test, and every show should have a class for six potatoes baked. Quality, aside from maturity and the amount of water present, is indicated by hardness in cutting, by the amount of starch, as indicated by milkiness of the sap when the cut surface is scraped, but chiefly by the



depth of the "cortical ring." A very thin slice taken in cross-section from a potato and held up to the light will show a faint line of dots, about  $\frac{1}{8}$  to  $\frac{3}{8}$  inch from the skin. The wider the strip outside this line of dots, the higher the quality, and vice versa.

Generally, potatoes showing a slight yellowish tinge are of higher quality than those pure white.

In commercial exhibits, which should be in units, say of either 15-, 50-, or 100-lb. lots, there should be full weight, and the sack or package should be clean and general appearance attractive. In preparing exhibits of potatoes of commercial classes, the great points are correct size, uniformity, maturity, and weight, and freedom from disease.

#### ONIONS.

Onions should be uniform, especially in colour, size, shape, and maturity. For commercial purposes, the ordinary onion should be about  $2\frac{3}{4}$  inches in diameter and nearly globular. The colour should be clear and distinct, whether yellow, red, white, or brown. It is most important to have maturity, which is usually the deciding point if there is any reasonable amount of similarity in other respects. Lack of maturity is shown by softness, especially around the stem end, and by the thickness of the stem. Onions should be uniformly hard, with small and thoroughly matured stems. The skins should be dry, firm, and intact. No "double-nosed" specimens should be shown.

The shape should be typical of the variety.

Pickling-onions, whether red, yellow, or white, should be firm, smooth, clean, and not over  $\frac{3}{4}$  inch in diameter.

Shallots should be  $1\frac{1}{4}$  to  $1\frac{1}{2}$  inches in diameter, very firm and well matured, and of uniform colour.

When onions are cut across, which is not usually done in judging, there should be a large number of rings, and each of these should be as narrow as possible, and the centre white rather than green.

All the roots should be removed, and the stems should be cut off about  $\frac{3}{4}$  inch from the onion. There should be no bruises or breaks in the skin.

#### BEETS.

Garden beets must be uniform, particularly in colour, shape, size, and maturity. Though usually shown to much greater sizes, undoubtedly the best for all purposes is  $2\frac{3}{4}$  to  $3\frac{1}{2}$  inches in diameter, except in commercial exhibits, where they should be from 3 to  $3\frac{3}{4}$  inches. The colour should be a deep red, and there should be as little waste from green top as possible. The form should be nearly globular for the globe beets, and typical of the variety in the long ones, which latter should be 6 to 7 inches long and about 2 inches in diameter. Beets should be free from blemishes, especially splitting, and a much-scarred heavy top, which is practically all waste. They should be prepared by washing. The top should be twisted off about  $\frac{3}{4}$  inch from the beet, but the root should be left on. It is desirable that the top should have been as small as possible, as evidenced by small stems.

Quality and inside colour are the most important points about the beet. When cross-sectioned, it should be red all through, with a minimum of white. It should cut easily, with an absence of fibre, and the rings should be numerous and narrow, while the flesh should be sweet and juicy as well as red.

Commercial exhibits of beets should comply with all the above requirements, save that quality is not given so high a place, and more emphasis is laid on uniformity, smallness of top, and correct size, as given above.

#### SWISS CHARD.

This is a member of the beet family, of which the stalks are edible. Six stalks should be displayed with the leaves left on. The stalks should be long, thick, white, uniform, tender, and clean; the leaves small in proportion.

## CARROTS.

Garden carrots, as shown, should be very uniform, especially in size and form; the short varieties from  $4\frac{1}{2}$  to 5 inches long, the intermediates from 6 to 7 inches, and the long from 8 to 9 inches. There is not much difference in colour, which should be bright and healthy in tone. The form should be tapering to a blunt point in the short types, but to a long point in the other types. Freedom from blemishes is usually easy to secure in the medium sizes mentioned above, the chief blemishes found being green tops and a splitting, due to too rapid growth. Carrots should be washed, the tops of the roots removed, and the stems twisted off. The top should be as small as possible, which is shown by the smallness of the scars left.

In commercial exhibits of carrots uniformity is most important. In size the specimens should weigh  $\frac{3}{4}$  lb. each, while in form they should be short and thick.

Quality in carrots is indicated by taking a cross-section. The heart should be small and the flesh small-grained. As tested by taste, the flesh should be sweet and mild in flavour.

## TABLE TURNIPS.

The swede varieties should be about 5 inches in diameter, with a small top, clean, uniform, free from all blemishes, especially the work of the fruit-maggot, firm and smooth. The white and yellow varieties of the white turnips should be true to type, and in size medium for the variety.

In all types of table turnips there must be uniformity, smoothness, attractive appearance, good type, and, especially, freedom from insect injuries.

## CABBAGE.

Two specimens are usually called for in each class of cabbage. They should be uniform with each other and of moderate size, the pointed kinds from 6 to 9 inches in diameter, the round varieties from 8 to 10 inches, the flat varieties from 10 to 12 inches. It is of most importance that both specimens be firm and solid and heavy, no matter how rigorously tested. In addition, they should be free from all insect injuries; the stalks should be removed and the outer leaves.

In commercial exhibits cabbages weighing from  $3\frac{1}{2}$  to 5 lb. each are preferred. They are stripped of their leaves more than is usual for exhibition purposes, leaving no waste from excessive leaves whatever. Packages must be well up to weight, viz., 200 lb., well filled with uniform, clean, smooth, and very firm heads.

Savoy should be 10 to 12 inches in diameter, and as well matured as possible. The same amount of firmness is not expected in these varieties as in the ordinary cabbage.

Red cabbage should comply with the general requirements for flat varieties, save that it should be of as deep a red colour as possible.

The showing of stock cabbage in garden classes is always to be discouraged.

## BRUSSELS SPROUTS.

Two stalks each of brussels sprouts are exhibited, with a few of the outer leaves left on and the roots removed, but the sprouts must be numerous, large, firm, closely set, free from aphids and other insects, making as heavy a stalk as possible.

## CAULIFLOWER.

The two cauliflowers called for should be uniform, especially in size, colour, and preparation; should be from 5 to  $6\frac{1}{2}$  inches in diameter, pure white in colour, smooth and regular in form. There should be no green leaves showing through the head, which should be quite solid and dense. Cauliflower past condition, as shown by softness and openness, should not be accepted.

In preparing cauliflower for show, remove the roots and all the leaves except some six or seven, which should be cut off just below the top of the head, leaving their bases as a protection for it.

## SCOTCH KALE.

Two stalks should be called for, uniform, more especially in size, and the principal requirement is that they be vigorous, clean, and heavy, with large, dark, numerous, well-curved leaves.

## RADISH.

The turnip varieties of radishes are exhibited in bunches of twelve. They should be washed and the roots and tops left on. They should be prepared as late as possible before the show, so as to prevent withering. The radishes themselves should be uniform, of clear red and white, smooth, free from root-maggots, and very firm. Their principal defect as shown is hollowness or softness, which can usually be prevented by moderate methods of culture and by selecting medium-sized specimens.

Long radishes must meet with the same general requirements, save that they should be the shape typical of the type.

## SQUASH.

A great many varieties of squash and marrow are shown, under more or less confused headings, at many shows, and judging is in consequence very difficult and often unsatisfactory. To put this class on a better basis, we have recommended certain changes in the prize-list, embracing four varieties of summer squash and five winter varieties, which, together, give a complete range of quality over the entire season.

In garden squash, of which two of a kind are shown, there should be, principally, uniformity in size, colour, and shape, a moderate degree of size for the variety, and freedom from skin-punctures and similar blemishes, which are very destructive, especially to squash intended for winter storage.

The Delicata variety is the earliest vine type, and is a much superior quality to any of the bush varieties, which we believe it will largely displace as it becomes known. Specimens should be about 8 inches long, of the typical, somewhat pear-shaped type of the variety, and of good colour.

Summer crook-necks should be of deep-golden colour, about 12 inches long, and moderately crooked.

The scalloped or patty-pan squash should be about 8 inches in diameter, uniform, of clear colour, and are truest to type when the scallops are deep.

Vegetable marrows should be about 18 inches long, uniform, smooth and cylindrical, very slightly ribbed, of a uniform cream colour, and heavy.

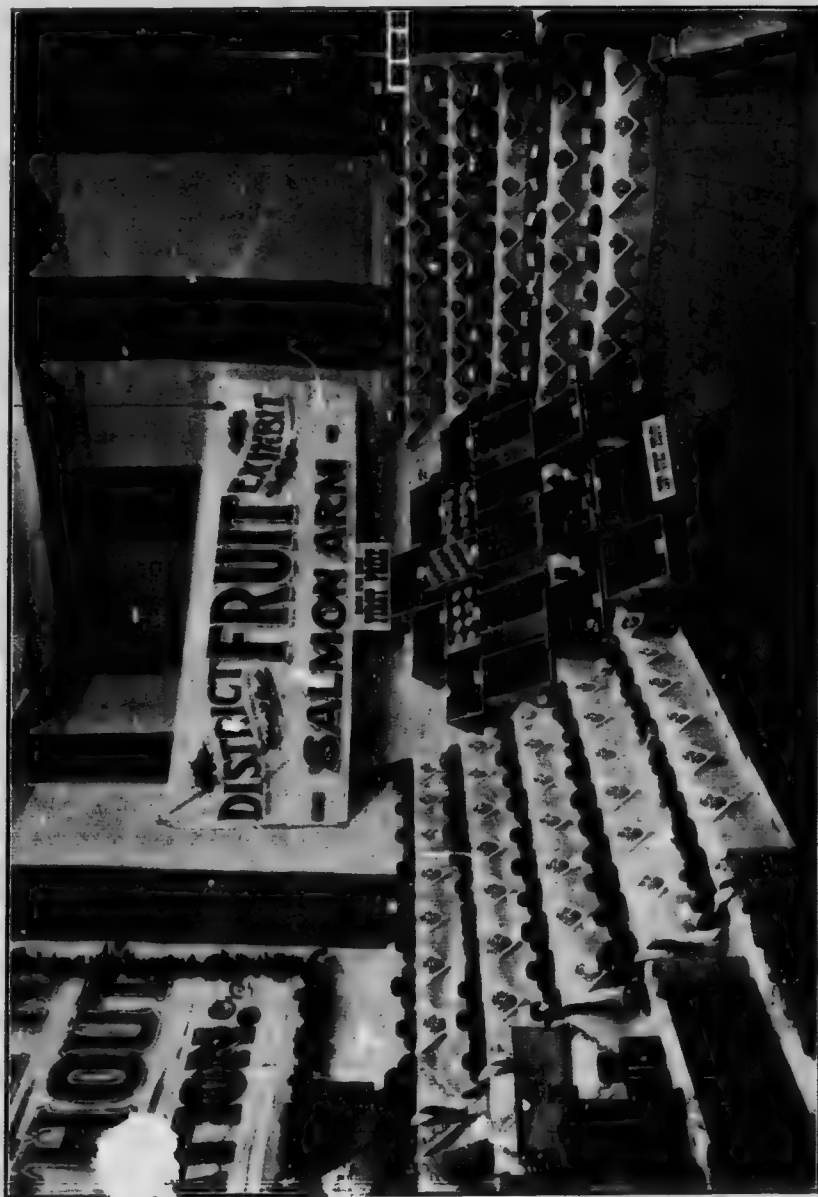
*Winter Types.*—The Green Hubbard is the principal long-keeping winter squash. The pair shown must be uniform, especially in size, form, and as warty as possible. As the slightest blemishes are almost surely followed by decay, the entries showing such blemishes should be cut down heavily in proportion. The colour should be a deep black-green, with a minimum of white on the under-side. There should be about 1½ inches of stem attached. In size they should be about 14 to 16 inches long and 10 to 12 inches in diameter.

The Golden Hubbard must comply with the same general characters as the Green Hubbard, save in colour, which must be a deep golden-yellow.

For the Boston marrow, the same general requirements as to uniform size, true-ness to type, freedom from blemishes, and stem apply as to the Hubbards. The colour and the form should be typical of the variety.

The green marrow is becoming rapidly more popular for early winter use. It is adapted to stewing, not to baking, like the Hubbards. The green marrows should be uniform, from 16 to 20 inches long, cylindrical and smooth, free from all blemishes, with 1½ inches of stem attached, firm, and well matured for the season.

*Mammoth Chili.*—Size and weight first; uniformity in colour and shape; of good type for the variety; flat side is not desirable. Other large varieties suited to culinary use might be entered with this variety; in such case the class to be called "Large Culinary Squash," as opposed to "Large Field Squash."



Salmon Arm District Fruit Exhibit, Provincial Exhibition, New Westminster, B.C.

## PUMPKINS.

The showing of field pumpkins in the garden classes should be discouraged. There are two principal varieties adapted to culinary uses, which should be grown throughout the Province, and which are as follows:—

*Sugar Pumpkin.*—This is the small yellow pumpkin. The two shown should be uniform, especially in size and shape, of a deep-golden colour, from 10 to 12 inches in diameter, and of a flattened, globular shape, free from any flat side, with 2-inch stem, free from blemishes, and in good condition.

*Mammoth Tours.*—This is the large green pumpkin grown for household use, and the two specimens submitted should be uniform, especially in size and shape. The very large sizes are not to be particularly encouraged, as they are inclined to be coarse and to weigh light. The colour should be clear and uniform. There should be no flat side.

## LETTUCE.

There are three general types of lettuce commonly exhibited—the leaf, the head, and cos types. In all cases the heads should be large, clean, uniform, of proper colour, free from aphids. The roots in all cases should be removed, as well as the smaller damaged outside leaves; and the head should be washed.

In the head varieties the two heads should be of good size, firm, and white. The inner leaves of the cos varieties should form a good proportion of the weight, and should be well blanched.

## CUCUMBERS.

Cucumbers are of two principal types—the long, smooth, dark-green, frame or greenhouse type, and the spine varieties, which are shorter, thicker, inclined to be three-sided, and characterized by whitish dots, which, in some varieties, are tipped by very short spines.

In both types there should be uniformity, moderate size, proper colour, good type, freedom from blemishes, and, above all, there should be a minimum of seeds and a great depth of flesh, as shown by cross-section.

In pickling-cucumbers, these should be uniform, of nice colour, on an average 2 inches long, and not tapered too much from stem to blossom end. They should be clean and the withered blossoms should be absent.

## MUSKMELONS AND CANTALOUPE.

These two fruits are generally grouped together, but the term "cantaloupe" should properly refer to the white-fleshed, soft type, the term "muskmelon" properly belonging to the firmer, orange- and pink-fleshed varieties. In both cases there should be the usual uniformity in size and form. The netting should be well developed all over, and in cross-section the flesh should be of proper colour, thick, and of high quality.

## CITRONS.

The two citrons exhibited should be uniform in size, shape, and on a cross-section should show depth of flesh. This might otherwise be obtained by weighing them, but as facilities for weighing such fruits as citrons, squash, pumpkins, etc., are usually absent, it is more satisfactory to learn by a cross-section which is the heaviest. Size and weight are the important characters.

## TOMATOES.

There may be classes for red, pink, and pickling tomatoes. We do not recommend the class of pink varieties, as they are going out of favour under the popularity of the red kinds.

The red and pink varieties should be uniform in size and shape. They should be true to colour, of sizes varying with the variety, but usually about 3 inches in



diameter. The more globular forms are preferred. There should be freedom from blemish, especially blossom-end rot, splitting around the stem end, and open core. They should be firm in condition and should be exhibited with the stems removed.

Firmness is the most important point, and taken with it the thickness of the flesh, both of the outer wall and of the sections. The number of sections should be large and the amount of pulp and seeds limited.

Pickling-tomatoes, whether of the plum, cherry, or pear types, should be uniform in size, of proper type, and firm.

#### PEPPERS.

The principal varieties are the large green and the pickling. In the former class the two exhibited should be as large as possible, green, uniform, and should weigh up well.

In pickling-peppers the prize usually goes to the quart which is most uniform.

#### EGG-PLANT.

This is a class which is found only in the Dry Belt sections, and the award should go to the two which are largest and most uniform, firmest, and most free from blemish.

#### GARDEN PEAS.

In the class of "one quart of green peas in pod" the pods should be large, free from blemishes, very well filled with large, clean, whole, uniform peas, of deep-green colour.

The quality of the peas is the most important thing, and they should be very sweet and high flavour.

In the class for "one quart of shelled peas" these should be uniform, deep green in colour, clean, whole, and of high quality, as described above.

#### BEANS.

A quart of green beans is usually supplied, and this applies equally to scarlet runners, broad beans, wax-podded bush, and green-podded bush, into which four classes this section should always be divided. In every case the pods should be of moderate size, uniform, of clear, deep rich colour, smooth, and in edible condition. They should especially be free from such blemishes as anthracnose.

Condition or quality as determined by snapping or by taste is the most important feature.

#### GREEN CORN.

Six ears of each type should be exhibited. We suggest dividing this class into white and "any other variety." The ears should always be stripped of the leaves, the stalk cut off close up, and the silk carefully brushed away. The ears should be uniform in length, diameter, and every other respect. The colour should be according to the class and variety, and should be clear and bright. The cob should be small and the grains should be long, closely set, and evenly distributed over the whole ear. There must be freedom from blemishes, and the quality must be high, as indicated by taste.

#### RHUBARB.

Twelve stalks, neatly tied, constitute an entry. They should be uniform, especially in size and colour. Size should not be too large, and the most preferable length is 18 to 20 inches. The colour should be red, bright, and attractive. The form of the stalks, of course, depends on the variety. All the stalks should be clean and trimmed top and bottom. They should be plump and fresh. Quality is indicated by the degree of toughness, and it is desirable that they should be as brittle, and therefore tender, as possible.

The commercial package of rhubarb should be the standard size, 20 by 15½ by 7¼ inches inside measurements. It should be full and well packed, containing at least 40 lb. of rhubarb, and, better, 42 or 43 lb.

#### SALSIFY.

Six roots constitute an entry. They should be uniform, especially in size and shape. The size should be as large as possible, consistent with good type and appearance, the colour as nearly white as possible, form smooth and tapering. The fibrous roots and the tops should be removed and the roots thoroughly cleaned. There is no requirement for quality, but condition should be first-class.

#### PARSLEY.

A neat little bunch tied with string is all that is required. The colour should be deep green, bright, and attractive. The leaves should be very much curled and heavy. Neatness in preparation is an all-important point.

#### ARTICHOKES, JERUSALEM.

Five roots are required. They should be uniform in size and shape, should be as large as possible, consistent with soundness, smooth, free from blemishes, and in good condition. They must be clean. Quality requirements are much the same as with potatoes.

#### CELERY.

This class in celery-growing districts should be divided into white, yellow, red, and green or winter varieties. In commercial-celery districts it may be divided into variety classes. In each section six stalks are required, and uniformity is desired, especially in size, length of stalk, degree of blanching, condition, and colour. Most varieties should be as large as possible, consistent with good condition and firmness of stalk.

Colour is important; they should be true to the type of the variety in every case. White and yellow varieties should be shown blanched, and their colour must be pure, clear, and uniform. Red varieties should show the maximum degree of colour over greenish white. The winter green varieties should be natural colour for the time of season. They need not be blanched.

In form the bunch should be long and stout, but the stalks must be closely set and as many as possible of them should be full length. The roots should all be removed, the root-stock being trimmed down to the usual conical point, and the outer small or broken stalks should be removed.

Quality is most important, and is usually determined by a test of average stalks from each entry. The stalk must be firm, free from pithiness, solid, and heavy. It should not be stringy, but should be brittle and tender. There are not likely to be many diseases or blemishes, rust being the most important. This is heavily scored against, and badly affected entries should be disqualified.

In commercial packages of celery the medium-sized box 28½ by 12 by 9½ inches inside, is usually chosen. It should contain full weight, be attractive, clean, neatly prepared, and packed, solely of one variety, with cover nailed on; there should be a slight bulge.

#### COLLECTION OF SEASONING HERBS.

This should contain at least the five most important—sage, thyme, summer savory, mint, and sweet marjoram. A neat little bunch of each should be prepared, and for the benefit of the general public plainly and neatly labelled. There should be principally healthiness and vigour of growth, freedom from blemishes or diseased leaves, etc., and a proper stage of growth for the season.

## FULL PRIZE-LIST, VEGETABLE SECTION.

	Prizes.
* 1. Potatoes, 6 each, 10 principal varieties, each variety .....	3
2. " 6 any other variety, white .....	2
3. " 6 " " " coloured .....	2
4. Onions, 6 yellow .....	3
5. " 6 red .....	3
6. " 6 white .....	2
7. " 6 brown .....	2
8. " quart of pickling, red .....	2
9. " " " " yellow .....	2
10. " " " " white .....	2
11. " sets, quart .....	2
12. " multipliers, quart .....	2
13. " shallots .....	2
14. Beets, 6 long .....	2
15. " 6 globe .....	3
16. Carrots, 6 long .....	3
17. " 6 intermediate .....	3
18. " 6 short .....	3
19. Green corn, 6 ears stripped, white .....	3
20. " 6 " " any other colour .....	3
21. Table turnips, 2 swedes .....	3
22. " " 2 white varieties .....	3
23. " " 2 yellow " .....	2
24. Cabbage, 2 pointed .....	3
25. " 2 round .....	3
26. " 2 flat .....	3
27. " 2 savoy .....	2
28. " 2 red .....	2
29. Brussels sprouts, 2 stalks .....	2
30. Cauliflower, 2 heads .....	3
31. Scotch kale, 2 stalks .....	2
32. Radishes, 12 turnip .....	2
33. " 12 long .....	2
34. Lettuce, 2 heads leaf .....	2
35. " 2 " head lettuce .....	3
36. " 2 " cos .....	2
37. Squash, 2 crook-necks .....	2
38. " 2 scalloped or patty-pan .....	2
39. " 2 Delicata .....	3
40. " 2 vegetable marrow .....	3
41. " 2 Green Hubbards .....	3
42. " 2 Golden " .....	3
43. " 2 Boston marrow .....	2
44. " 2 green " .....	3
45. " 2 Mammoth Chill .....	2
46. Pumpkins, 2 sugar .....	3
47. " 2 Mammoth Tours .....	2
48. Cucumbers, 2 long or frame .....	2
49. " 2 spine .....	3
50. " 1 quart pickling .....	3
51. Cantaloupes, 2 .....	2

\* NOTE.—Make separate classes for the 10 most popular and useful varieties of the district.

	Prizes.
52. Muskmelons, 2 .....	2
53. Citron, 2 .....	3
54. Tomatoes, 6 red .....	3
55. " 6 pink .....	2
56. " 1 dozen pickling, plum .....	2
57. " 1 " " cherry .....	2
58. " 1 " " pear .....	2
59. Peppers, 2 large green .....	2
60. " 1 quart pickling .....	2
61. Egg-plant, 2 .....	2
62. Peas, 1 quart green, in pod .....	3
63. " 1 " shelled .....	3
64. Beans, 1 quart scarlet runner .....	2
65. " 1 " Windsor or broad .....	2
66. " 1 " bush, wax-podded .....	3
67. " 1 " " green-podded .....	3
68. Celery, 6 bunches white .....	3
69. " 6 " yellow .....	3
70. " 6 " red .....	2
71. " 6 " green or winter .....	3
72. Rhubarb, 12 stalks .....	3
73. Leeks, 12 stalks .....	3
74. Parsley, 1 bunch .....	2
75. Salsify, 6 .....	2
76. Swiss Chard, 2 stalks .....	2
77. Collection of seasoning herbs .....	3
78. Artichokes, 6 .....	2

## COMMERCIAL CLASSES.

## POTATOES.

In potatoes there should be liberal prizes offered for entries of 15, 50, or 100 lb., depending on the ability of the people of the district to select sufficient quantities and the amount of prize-money available. In such classes the amount of first-prize money should be about double the commercial value of the amount of first-class potatoes at the time of the show. Three prizes should be given.

## BEETS AND CARROTS.

In sacks of 15, 50, or 100 lb. This class would be of importance only in the districts producing these vegetables in commercial quantities. There should be two prizes.

## CABBAGE.

One crate of 200 lb. net weight, ready for shipping. Three prizes.

## TOMATOES.

One-crate, two-crate, or five-crate lots; 23 lb. net of fruit to the crate. Three prizes. The four-basket crate should be used.

## ONIONS.

In sacks of 15, 50, or 100 lb. Three prizes.

## RHUBARB.

One box, 40 lb. net. Three prizes.



A section of the Agricultural Exhibit, Provincial Exhibition, New Westminster, B.C.

**COLLECTION CLASSES.**

- (1.) Collection of garden vegetables grown by a settler in his first year.
- (2.) Collection of garden vegetables grown by a settler in his second year.
- (3.) Collection of garden vegetables grown on a town or city lot by an amateur.
- (4.) Collection of vegetables from a rancher's vegetable garden.
- (5.) Collection of vegetables grown by school children on gardens cultivated by themselves.

Classes for school children might be made in potatoes, onions, beets, and other types of vegetables, as well as this collection.

The object of prizes for collections of vegetables is principally to stimulate an interest in the home garden by making better known what can be produced, and by encouraging those who intend to exhibit to maintain the garden for the necessary season.

**COMMENTS ON ADAPTING VEGETABLE PRIZE-LIST TO INDIVIDUAL FAIRS.**

(1.) We recommend strongly that the quantities specified in each class be followed. These have been adopted in harmony with the larger shows and in general practice, but in the younger associations there is a tendency to adopt unusual quantities, so causing considerable confusion.

(2.) It will be noted that three prizes are indicated for some classes and only two prizes for others. In those classes of greatest value, in which competition is usually greatest, three prizes are indicated, and we recommend that the first-prize money in this case should be worth trying for, say \$2.50. The object in making three prizes is that a reasonable proportion of the exhibitors should get a sum of money. Where two prizes are indicated, the competition is usually less keen, because the vegetable mentioned is less important. In these cases the first prize should be about half that of the major classes, say \$1.50, and no third should be given, because there is usually not nearly as great competition. These prizes should not, however, be made so small as to discourage exhibitors. The idea is that in the more important classes prizes should be increased slightly, and in the minor classes they should be decreased slightly, as compared with present practice, in both cases being increased as the finances of the association warrant. The importance of the different classes varies with the locality, and the classification into major and minor given here will have to be adopted with discretion.

(3.) Many classes here named would be of little or no use in many districts, such as egg-plant and tomatoes in many Coast and cooler Interior sections. In such cases the Revision Committee should not include such kinds. Each will depend in such cases on the adaptability of the district, the amount of prize-money available, and the amount of competition that is likely to be secured.

**MIXING GARDEN AND FIELD CLASSES.**

One of the most common causes of confusion in vegetable classes in the fairs of the Province is the mixture of field and garden produce under one heading. These should by all means be kept separate, and it will be noted that no field produce is included in the above list. In order to make the definition clearer, we give the following list of field products which should be kept under a separate heading from garden products:—

Mangels, globe.  
 " intermediate.  
 " long.  
 Sugar-beets, stock.  
 Stock carrots, white.  
 " " yellow.  
 " " red.  
 Pumpkins, field yellow.  
 " " green.

Heaviest pumpkin.  
 Squash, field.  
 Kohl Rabi.  
 Stock cabbage.  
 Thousand-headed kale.  
 Sunflowers.  
 Field-beans.  
 Hops.



**RULES AND REGULATIONS RELATING TO FRUIT AND VEGETABLE SECTIONS.**

In order to simplify the task of the committee whose duty it is to make such rules and regulations and provisions as will result in fair competition and the harmonious operation of the show, there is submitted here the most important of those rules, which, if followed, would result in satisfaction to exhibitors in these classes.

**RULES REGARDING ENTRIES.**

1. Intending exhibitors must give notice by duly filling in the proper form (furnished, on application, by the Secretary) and returning it to the Secretary not later than (three days before opening date of show). No entries will be received after that date. Entries must be made in the names of the producers, only by them or by their duly accredited agents.

2. Entries must comply with the rules and regulations, and exhibitors must conform with the requirements of their respective classes. This Association recommends exhibitors to secure copy of the Department of Agriculture's circular on "Exhibiting Fruits and Vegetables" for information on preparing material for exhibition.

3. Entries must be the property of the exhibitor. Produce should have been grown by exhibitor; and preserves, jams, canned goods, etc., should have been manufactured in the establishment of the person exhibiting.

4. All fruits and vegetables must be clean, sound, and properly prepared for exhibition. The Association reserves the right to refuse acceptance of any entry, without stating reasons.

5. All varieties of fruits and vegetables must be correctly, neatly, and legibly named. Failure to do this renders exhibits liable to disqualification.

6. All entries in fruit and vegetable classes should be staged by 7 p.m. of (the day previous to opening day).

7. On the entry of each exhibit, a card will be furnished the exhibitor, specifying the class, definition, and number of entry, which card must remain attached to the exhibit during the exhibition.

8. The Association's officer in charge will direct the placing of all exhibits, and exhibitors must strictly obey the instructions given. The Association is responsible for having all entries in each class staged together.

9. No individual member should stage more than one entry in any one class, and no one exhibit shall be entered in more than one class.

10. The Association will provide plates for all plate exhibits, and only these may be used. Exhibits shall not in any way be allowed to carry any marks that may identify their ownership, except in the case of district exhibits.

11. *Judges.*—Judges will be supplied by the Association in conjunction with the Department of Agriculture. No person shall act as judge in any classes in which he exhibits or is interested. Judges shall hand in their awards in writing, properly signed, to the Secretary. Before leaving the place of exhibition each judge shall ascertain from the Secretary whether there are any protests against any of his awards, in order that he may duly present to the Board his reasons for the award.

12. *Protests.*—Any protest must be lodged with the Secretary in writing within four hours after the awards have been announced. The decision of the Directors on all matters designated under these rules shall be final. A deposit of \$5 is required with all protests, to be refunded if the protest is sustained.

13. In addition to the stated premiums offered in the prize-list, the judges may recommend additional premiums as they may consider worthy, and the Board of Directors will then determine whether such premiums shall be awarded, and the amount. Judges may also distinguish such exhibits as they may consider deserving of notice, but which have not received prizes, by ticket bearing the words "Highly Commended."

14. *Withholding Awards.*—In the absence of competition in any section, or if the articles exhibited be of inferior quality, the judges are instructed to award only such premiums as they consider merited. They may exercise their discretion as to whether they will award first, second, third, or any premiums.

15. Growers are invited to exhibit such productions not specially mentioned in the prize-list as are likely to be of interest, as novelties, or for any other cause. The Association does not undertake to vote awards for such exhibits, but in cases where such exhibits are recommended for awards by the judges, the Directors may grant extra awards of such amounts as they may decide.

#### PRIZE-LISTS.

The fall fair has several important functions: To promote social intercourse; to provide amusement; to advertise the advantages of the district; and to stimulate the culture of the best kinds and types of agricultural produce by exhibiting what is being produced, and by awarding prizes to those of greatest merit.

Of these various functions, it is probable that the fruit and vegetable sections are most valuable in promoting the culture of the most meritorious products, and their principal aim is therefore educational in character.

To systematize the showing of products and so to distinguish those of greatest merit, it has been found necessary to issue lists of products, and by rules and regulations to guide exhibitors into making uniform entries, which can accordingly be judged on their merits, not only by the judges, but by the casual onlooker as well. The prize-list names the various products and the prizes attached to them, and it thus becomes one of the most important factors, and the central factor, of the show's organization.

On the prize-list much depends, for, if it is seriously defective, the usefulness of the show is lessened, exhibitors become disheartened, and the whole organization, instead of being each year a fresh inspiration to better things, becomes moribund, incapable of educational value, and even a drag on progress. It is therefore important for the welfare of any annual exhibition that its prize-list should be formed in accordance with correct principles, and that to meet changing conditions of development, finances, and educational efficiency, the prize-list should be given careful annual revision.

The following are the more important principles on which useful prize-lists for fruit and vegetables are based:—

(1.) Fruit and vegetable classes should be pre-eminently educational in character, demonstrating the perfection the district attains, or could attain, in the best products for commercial and home use.

(2.) In plate exhibits of fruit, larger prizes should be paid to the best commercial and home-orchard varieties. From eight to fifteen of these, depending on the district, should get three prizes, while second-class varieties should get two prizes only; the first prize in the latter case to be one-half the amount of the first prize in the first group. Miscellaneous varieties of limited value, usually far too numerous already, should not be included, or at most should be given little more than recognition.

(3.) Similarly, the more important types of vegetables should receive more prizes and larger money than the minor types. This is discussed more fully under the "Vegetable Prize-list."

(4.) The regular prize-list should provide for exhibits of commercial packages and packing, with a view to raising the local standard. Depending on the district, the amount of money given for commercial displays should vary in proportion to the commercial possibilities and progress of the district. The amounts of the awards and the sizes of exhibits should be in line with the commercial value of the various varieties and the possible development of the district.

(5.) There should be prizes for certain collections, both of home and commercial fruits and vegetables, but great care should be taken in making these collections,

so that they may be of genuinely valuable character. The list of collections given below indicates the most valuable ideas.

(6.) Score-cards for judging should be uniform throughout the Province and in harmony with the rest of Canada. The score-cards given in this circular have been prepared by our Horticultural Branch in co-operation with the fruit-growers' associations of Ontario, Nova Scotia, Prince Edward Island, and the Dominion Department of Agriculture.

(7.) In general, the conditions of entry should harmonize with those of the larger exhibitions, so making each local fair a training-school for the larger fairs of Provincial or international importance.

(8.) Fairs should endeavour each year to add any new types of exhibits of educational value.

(9.) Apple-packing contests and other new features of great educational value should be provided for all fairs where the opportunity exists.

#### SPECIAL CLASSES—FRUITS.

1. *Commercial Classes.*—One-box, two-box, five-box, and ten-box exhibits of the few best commercial varieties of apples, with prize-money at least double the commercial value of the best exhibit.



First Prize—Cottager's Exhibit, Provincial Exhibition, New Westminster, B.C.

In pears there should also be one-box, two-box, and five-box exhibits, and the same with plums and prunes. In peach districts there should be two-box displays, while in districts where other types of fruit are produced largely enough to make commercial exhibits desirable, we should have encouragement along the same lines.

These exhibits should be prepared in harmony with the score-cards given in the first part of the circular.

2. *Collection Classes.*—A collection of plates of apples for home orchard, to be judged according to the requirements of the score-card.

Collections of plates of apples of commercial value, to be judged by the score-cards given for such commercial collections.

Collections of apples for home use may be subdivided into five varieties of fall apples and five varieties of winter apples, or this may be still further subdivided for collections of fall dessert, fall cooking, winter dessert, and winter cooking apples. These collections may all be scored on the points given above. There should, in addition, be prizes for the best collections of three varieties of fall pears on plates, and the best five varieties of winter pears on plates, also the best collection of plums, limited to five varieties, twelve specimens to a plate. All the varieties in these sections should be plainly and correctly labelled, or be disqualified.

The pyramid of ninety-one apples makes a very attractive display, and may very well be included in those districts where large, fine, high-coloured apples are grown.

3. Packing contests should be included in all districts where commercial apple-packing is carried on, and for these the following rules are suggested:—

(1.) The management of the fair to furnish necessary tables, paper, boxes, and apples for the contest, as follows:—

(a.) One table for each competitor, about  $3\frac{1}{2}$  by 4 feet dimensions, with burlap cover, after the usual pattern:

(b.) Standard boxes, 10 by 11 by 20 inches inside dimensions, or  $10\frac{1}{2}$  by  $11\frac{1}{2}$  by 18 inches inside dimensions, care being taken to have boxes properly made of correct material, as the character of the box materially influences the work of the packer:

(c.) Paper: For each packer about 3 lb. of paper, 9 by 9 or 9 by 10 inches in size, depending on apples:

(d.) Apples: Six boxes Grade No. 1, 150 to the box and larger, and graded to afford variety of pack.

(2.) Entry fee of \$1; entries to close about one week before fair. Contestants to draw lots for places and numbers.

(3.) Apples to be placed on the tables by disinterested persons, aiming to place on each table a fair average of the whole lot.

(4.) All apples to be packed diagonally.

(5.) Each contestant to pack three boxes, time to be taken when contestant places last box on the floor.

(6.) To secure perfect or 20 points for speed, the contestant must pack the three boxes within twenty-five minutes, every three minutes longer will reduce the score two points, and if not finished within sixty minutes, the contestant will be ruled out.

The following score-card to apply:—

Speed .....	20
Uniformity of grade and pack .....	15
Alignment .....	10
Bulge .....	10
Height at ends .....	10
Firmness .....	20
Wrapping .....	15

100

4. *Special Prizes to encourage High-class Packing.*—Two-box or five-box display of apples or pears of one variety, commercially packed, all layers wrapped, covers to be removed in the presence of the judge, scoring to be made as follows:—

Grading ..... 25 |

Packing ..... 75 (subdivided in the usual way). |

100

5. *Displays of By-products.*—The history of successful horticulture on the western coast of America is largely the history of the successful development of canning, preserving, drying, and similar processes. This is most strikingly illustrated in the oldest sections, as in the State of California, whose fruit by-products

now reach an annual value of \$28,000,000; the present unimportant place occupied by industries based on these processes in British Columbia is comment enough on the newness of fruit and vegetable growing in this Province. To develop the so-called "by-product industries" is one of our big problems. In educational work along this line, the fall fairs should do much that they are not at present doing. They have a special opportunity in stimulating an interest in home canning, preserving, and pickling. They could also encourage the display of the products of the small canning and other plants now beginning to start up in many sections. We consider that among the following there are many classes which should secure a place on the average prize-list:—

## HOME PRODUCTS.

<i>Canned Fruits in Glass—</i>	Prizes.
1. Raspberries, red, 1 quart .....	3
2. Strawberries, 1 quart .....	3
3. Raspberries, black, 1 quart .....	2
4. Preserving cherries, 1 quart .....	3
5. Sweet cherries, 1 quart .....	3
6. Plums, 1 quart .....	3
7. Peaches, 1 quart .....	3
8. Pears, 1 quart .....	3
9. Apples, 1 quart .....	3
10. Apricots, 1 quart .....	3

*Preserved Fruits in Glass.*—There should be prizes for displays of the above fruits in this class as well, but perhaps the prizes would not be so large, and probably two would be sufficient.

<i>Jams in Glass</i>	Prizes.
1. Red currant, 1 pint .....	3
2. Black currant, 1 pint .....	3
3. Strawberry, 1 pint .....	3
4. Red raspberry, 1 pint .....	3
5. Plum, 1 pint .....	3

*Jellies.*—Collection of four varieties named, in jelly-glasses.

*Vegetables, canned in Glass.*—Collection of five to ten varieties. There should be good prizes for this collection, which should include tomatoes, peas, corn, carrots, beets, rhubarb, and beans.

	Prizes.
Home-made wine .....	3
Raspberry vinegar .....	3
Mixed pickles, sweet, 1 pint in glass .....	3
Mixed pickles, sour, 1 pint in glass .....	3
Collection of pickles, four varieties .....	3
Catsup, 1 pint in glass .....	3
Chill sauce, 1 pint in glass .....	3
Pickled onions, white, 1 pint in glass .....	3

## COMMERCIAL BY-PRODUCTS.

There should be liberal prizes and diplomas for the best display of fruits and vegetables, canned, jammed, dried, and pickled, etc., by factory being operated to offer these products commercially. These factories help a great deal to give stability to the fruit industry, and it is to the advantage of all to encourage them.

## REVISION OF PRIZE-LISTS.

The judges of fruits and vegetables at each fair, on its conclusion, report to the Provincial Horticulturist, enclosing a copy of the prize-list, indicating the number



of entries in each class, and making recommendations on many points connected with the exhibits themselves, and with the organization of the fair, its prize-list, rules and regulations, arrangement, etc., which put at our disposal a great deal of information that should be of value to every fair in preparing for a larger exhibit in following years.

The officials of the Horticultural Branch are at the service of Revision Committees to assist them in making their prize-lists and the rules and regulations more educational and more progressive. This work in the past has had the sympathy of all fairs, and has had the heartiest support from those which are most progressive. The recommendations which are made in this circular have been largely gleaned from experience in the judging of fairs in this Province.

Arrangements can be made for the judges of fairs, especially those who are connected permanently with the Horticultural Branch, and the Provincial Horticulturist, to confer with fair officials throughout the Province, so as to give more direct assistance in recommendations and in revision.

We expect that this work will not only increase the educational value of the fairs, but will greatly stimulate the number and quality of the exhibits and the interest and attendance, so creating a greater degree of local support for our fall fairs.

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